

Sweet Potato Salad with Citrus Vinaigrette

Makes: 100 servings

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| Ingredients | Weight | Measure |
|------------------------------|----------------|------------------------------|
| Sweet potatoes | 8 lb 2 oz | |
| Potatoes, as purchased | 3 lb 12 1/2 oz | |
| Orange juice | | 6 1/4 cups |
| Orange peel, grated | | 4 Tbsp 1/2 tsp |
| Lemon juice | | 4 Tbsp 1/2 tsp |
| Cornstarch | | 4 Tbsp 1/2 tsp |
| Water | | 3/4 cup 1 1/2 tsp |
| Fresh celery, chopped (1/4") | 2 lb 4 oz | 2 qt 1/2 cup |
| Pineapple tidbits, drained | 2 lb 13 oz | 2 qt (approx 3/4 No. 10 can) |
| Mandarin oranges, drained | 2 lb 13 oz | 2 qt (approx 3/4 No. 10 can) |

Directions

1. Peel and dice sweet potatoes into ½” cubes, boil sweet potatoes for approximately 5 minutes. Check often as you do not want to overcook. Cook until just fork tender. Drain and cool. Reserve for step 3.

2. Peel and dice potatoes into ½” cubes, boil potatoes for approximately 10 minutes. Check often as you do not want to overcook. Cook until just fork tender. Drain and cool. Reserve for step 3.

3. Heat orange juice to boiling in saucepan. Add the orange peel and lemon juice. Dissolve the cornstarch in water and add to orange mixture. Continue to heat, stirring until thickened. Reserve for step 3.

4. Add celery, pineapple tidbits and mandarin oranges to potatoes. Toss with warm vinaigrette.

5. Portion with No. 8 scoop (1/2 c or 4 oz per serving)

CCP: Cool to 41 F or lower within 4 hours. CCP: Hold at or below 41 F before and during service.